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METHODS OF OBTAINING SELECTED PECTIN FRACTIONS, SUCH FRACTIONS AND THEIR USE

ABSTRACT

A method of providing selected fractions of high-esterified

5 pectin, each having different functionalities, by consecutive extraction of a vegetable material with acidic aqueous solutions to obtain successive fractions of high-esterified pectin with increasing setting time. The vegetable material is optionally prior to being extracted subjected to an acid pre-treatment by heating it in a homogeneous mixture of water and a water-miscible organic solvent. The pectin fractions obtainable by the method have improved properties when used in the preparation of food products such as preserves and acidified milk products.

Carry the pectin fractions are also useful as starting materials in a method of obtaining deesterified and optionally amidated pectin fractions having additionally improved functional characteristics.